

Tapas and starters

Thai style fish soup (spicy) with coco nut milk, chilli, fish fillet,
Shrimp, vegetables and coriander
€ 6.75

Sweet potato parmesan balls with sesame crust (v)
€ 4.75

Crème brûlée of Palmerian goat cheese
with crispy almond bread and baked red pepper (v)
€ 7.75

Bruschetta with baked goat cheese from La Palma, figs al orange (v)
€ 7.25
and crispy Iberian Bellota ham
€ 8.75

Fried shrimps (a little spicy)
with a homemade saffron mayonnaise sauce
€ 9.75

Tataki of tenderloin beef with sesame Mayonnaise,
onions in soy sauce and cucumber marinated with lime juice and Wasabi
€ 10.75

Carpaccio of tenderloin beef with cherry tomatoes, roasted pine nuts,
Portobello mushrooms and Parmesan cheese
€ 10.75

Lettuce hearts with Iberian Bellota ham Vinaigrette
€ 7.75

Lettuce hearts with mushroom Vinaigrette (v)
€ 6.75

Selection of our tapas and starters, for two
€14.75

(v) means vegetarian
All prices plus 7% IGIC (VAT)

Maincourses

Salmon fillet in a mantel of Polenta with Thai style Mojo,
grilled zucchini and flavored rice
€ 17.50

“Bacalao” on top of red pepper cream with nut Vinaigrette, butter potatoes and
salad
€ 16.75

Shoarma – Israeli spiced Free range chicken breast with a variation of lettuce,
garlic sauce, sesame sauce, Pappadums and French fries
€ 14.25

Iberian Bellota pork fillet with apple ginger chutney, baked apple,
rosemary potatoes and salad
€ 18.75

Tenderloin beef steak 220 gram
With a red wine reduction, fried mushrooms, French fries and salad
€ 19.75

Spicy tenderloin beef Curry with mango Chutney,
Raita, red lentil Dal and flavoured rice
€ 17,25

Fried mushrooms with arugula, sweet potato cakes,
goat cheese dressing and salad (v)
€ 12.75

“Almond and Parmesan cheese Crumble” on top of
zucchini, fried red bell pepper, Palmarian goat cheese,
with Dijon mustard orange sauce and salad (v)
€ 12.75

Vegetable in Tempura and Falafel
with Raita, mango Chutney and sesame sauce (v)
€ 10.75

Red beet root filled with goat and cream cheese,
Quinoa, grilled zucchini and salad (v)
€ 12.75

You can also order all the main dishes as half portions.
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Dessert

Chocolate truffles
€ 3.75

Apple grits with egg yolk cream
€ 5.75

Vanilla ice-cream with bienmesabe (honey-almond paste)
€ 7.25

Chilli brownies coconut-ice-cream
and lemongrass syrup
€ 6.75

Grand Dessert „Franchipani“ for 2 people
€ 14.25

or

do you prefer some cheese?

Coffee

Café solo	€ 1.10
Café cortado	€ 1.10
Café barraquito	€ 3.00
Café con leche	€ 1.80
Cappuchino	€ 2.00
Café „Franchipani“	€ 4.60
Tee different flavors	€ 1.10

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Our dishes and drinks may have the following allergens inside:

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|------------------------------|-----------------|
| a) Lupin | h) Milk |
| b) Celery | i) Crustaceans |
| c) Peanuts | j) Molluscs |
| d) Cereals containing gluten | k) Mustard |
| e) Sulphites | l) Fish |
| f) Tree nuts | k) Sesame seeds |
| g) Eggs | n) Soybeans |